

From The Grill

Incl. Rowley's Special Butter Sauce and unlimited homemade fries

Rib Eye Steak 200g	25	Fillet Steak 200g	32
Entrecote Steak 250g	24	Rump Steak 250g	20
Pork Chop 300g	18	Lamb Barnsley 250g	18

Fillet Rossini

*pan-seared foie gras, sautéed spinach, black truffle,
creamed potato mash, truffle Jus
for two to share*

96

ROWLEY'S

Sides

Creamed Potato Mash	4	Sprouting Broccoli	4
Buttered Jersey Royals	4	Mixed Leaf Salad	4
Sautéed Spinach	4	French Beans	4

Sauces

Sauce Diane	3	Bearnaise	3
Pink & Green Peppercorn	3	Shallots & Thyme Jus	3
Truffle Jus	4	Brown Caper Butter	3

Dinner Menu

Starters

Roast Beetroot Soup <i>whipped goats cheese</i>	9
Confit Chicken & Truffle Salad <i>baby gem hearts, sourdough crisps, truffle dressing</i>	12
Smoked Salmon Terrine <i>dill & chive cream cheese, keta caviar</i>	16
Grilled Sardines <i>fennel salad, warm tartar sauce</i>	12
Classic Prawn Cocktail <i>baby gem, apple, Mary rose sauce</i>	14
Heritage Tomato & Mozzarella <i>balsamic reduction & baby basil</i>	14
Pan-Seared Scallops <i>roast cauliflower and cumin puree, pickled shallots and braised chicory</i>	21

Mains

Fresh Wild Mushroom Tortellini <i>sautéed mushrooms and spinach, truffle oil</i>	18
Corn Fed Chicken Supreme <i>sweetcorn puree, confit potato, grilled corn, pickled wild mushroom, jus</i>	21
Rowley's Gourmet Burger <i>smoked cheddar, maple cured bacon, baby gem, beef tomato, relish, mustard mayo unlimited homemade fries</i>	19
Pie Of The Week <i>mashed potatoes, seasonal vegetable, gravy</i>	19
Pan Fried Sea Bream <i>pink fir potatoes, roast pearl onion, mussel velouté, lemon verbena</i>	21